Amendments to the Specification:

Please **replace** the paragraph beginning on page 1, line 17, with the with the following:

According to recent surveys, some forty percent (40%) of persons eating breakfast in the United States choose a ready to eat ("RTE"), or "cold" breakfast cereal. Such cereal products are so familiar that they are commonly referred to as "cereals" by the public. RTE cereals are typically in the form of nuggets, extruded shapes, some of which can be fanciful, or flakes, such as the familiar corn flake. They are typically eaten with milk and, once the milk has been added, if the cereal is not eaten quickly, it quickly becomes soggy and less attractive to the consumer. The length of time before a cereal becomes soggy is known as its "bowl life," and various means are used to extend bowl life. One method used to extend bowl life is to apply a starch-based film. Specialty starches, such as high-amylose starch, are used for this purpose. It would be desirable to develop simple methods to extend the bowl life of RTE cereals.

Please **replace** the paragraph beginning at page 4, line 27 and continuing to page 5, line 2, with the following:

Unless otherwise specified, as used herein the terms "pure water" or "substantially pure water" mean water which does not contain more than a specified percentage of substances not normally present in municipal ("tap") or bottled water. Municipal or bottled water is not chemically pure and may contain dissolved gases, such as carbon dioxide, as well as minerals present either naturally or, like fluoride, through addition by the water authority. Water that is, for example, 90% pure or substantially pure does not contain more than 10% (by weight) of dissolved substances not normally present in tap or bottled water or 10% (by volume) of non-dissolved material. Purer water is more preferred than less pure water in the methods of the invention, with each of the following percentages of ~~purity~~ impurity being more preferred than the one that precedes it: 9, 8, 7, 6, 5, 4, 3, 2, and 1%.

Please **replace** the paragraph beginning on page 6, line 1, with the with the following:

Following this toasting, the flakes are often sprayed with starches or sugar solutions to help adhere particulates such as fruit bits, fruit powders, flavorings, or nut pieces. Kuntz. L.A., on the Web at ~~www.~~foodproductdesign.com/archive/ 1998/0498CS.html. Sugar solutions are also used to introduce vitamins and antioxidants and act as an oxygen barrier. *Id.* It is recommended that the starches or sugar solutions are applied in a 25% to 30% solution, *id.*, and sucrose solutions used to apply vitamins should constitute at least 10% of the vitamin spray formula and is generally used in the 15 to 25% range. *Id.*